WHAT IS CLAIMED IS:

1. A method of extracting isoflavon from soybeans, comprising:

a pulverizing process, wherein soybeans are pulverized to become granules;

a fermenting process, wherein the granules are mixed with at least one microorganism to ferment to achieve fermented solid and fermented liquid containing soybean enzyme;

a first filtering process, wherein the granules after fermenting are filtered to separate the fermented solid and the ferment liquid;

an extracting process, wherein the fermented solid is pulverized and sopped into an ethanol solution to extract isoflavon from the fermented solid;

a second filtering process, wherein the ethanol solution containing isoflavon is separated from the fermented solid; and

a drying process for the ethanol solution containing isoflavon, wherein the ethanol solution is atomized and dried to become isoflavon powder.

2. The method as claimed in claim 1, wherein the method further comprising a drying process for fermented liquid obtained from the first filtering process, in which the fermented liquid is dried to obtain powder of the soybean enzyme.

3. The method as claimed in claim 2, wherein the method further comprising a drying process for the fermented solid obtained from the second filtering process, in which the fermented solid is dried and added with nutrients to achieve feeding stuff.

4. The method as claimed in claim 1, wherein the granules in the pulverizing process have a diameter of less than 2mm.

5. The method as claimed in claim 1, wherein in the fermenting process, the granules are mixed with the microorganism and fermented for 7 to 14 days.

6. The method as claimed in claim 1, wherein in the extracting process, the fermented solid and the ethanol solution are stirred for 24 hours at 45 to 48 ^{0}C.

7. A method of extracting isoflavon from soybeans, comprising:

a pulverizing process, wherein soybeans are pulverized to become granules of sizes less than 2mm diameter;

a fermenting process, wherein the granules are mixed with microorganism to ferment for 7 to 14 days to obtain fermented solid and fermented liquid containing soybean enzyme;

a first filtering process, wherein the granules after fermenting are filtered to separate the fermented solid and the fermented liquid;

an extracting process, wherein the fermented solid is pulverized , sopped into an ethanol solution, and stirred at 45^{0}C to 48^{0}C for 24 hours to extract isoflavon from the fermented solid of soybeans;

a second filtering process, wherein the ethanol solution containing isoflavon is separated from the fermented solid by means of a centrifuge;

a drying process for the ethanol solution containing isoflavon, wherein the ethanol solution is atomized and dried to generate isoflavon powder;

a drying process for fermented liquid obtained from the first filtering process, wherein the fermented liquid is dried to obtain powder of the soybean enzyme; and

a drying process for the fermented solid obtained from the second filtering process, wherein the fermented solid is dried and added with nutrients to achieve feeding stuff.

8. A method of extracting isoflavon from soybeans, comprising:

a pulverizing process, wherein residuum of soybeans is pulverized to become granules of sizes less than 2mm diameter;

a fermenting process, wherein the granules are mixed with microorganism to ferment for 7 to 14 days to obtain fermented solid and fermented liquid containing soybean enzyme;

a first filtering process, wherein the granules after fermenting are filtered to separate the fermented solid and the fermented liquid;

an extracting process, wherein the fermented solid is pulverized, sopped into an ethanol solution, and stirred at 45^0C to 48^0C for 24 hours to extract isoflavon from the fermented solid of soybeans;

a second filtering process, wherein the ethanol solution containing isoflavon is separated from the fermented solid by means of a centrifuge;

a drying process for the ethanol solution containing isoflavon, wherein the ethanol solution is atomized and dried to generate isoflavon powder;

a drying process for fermented liquid obtained from the first filtering process, wherein the fermented liquid is dried to obtain powder of the soybean

enzyme; and

a drying process for the fermented solid obtained from the second filtering process, wherein the fermented solid is dried and added with nutrients to achieve feeding stuff.

9. The method as claimed in claim 7, wherein the microorganism is *Acetobacter aceti.*.

10. The method as claimed in claim 8, wherein the microorganism is *Acetobacter aceti.*.